



2009 ANDRONICUS NAPA VALLEY

Vintage

The 2009 vintage produced bold, juicy wines despite the down production. The season started with a snapping frost season and weather conditions that were not ideal for pollination causing shatter to occur in many of the clusters around the valley. Titus Vineyards benefited from the long, moderate growing season in our valley floor location. With no true heat spikes to further along the harvest markers many were caught by the rain while waiting for sugars to rise. Here at Titus Vineyards, our last day of harvest was the exact day before the first rain. Yields were 30% down from a 'normal' year but the fruit was dark and flavorful.

Vineyard

Our family vineyard, located on the valley floor just north of St. Helena on the Silverado Trail, possesses well-drained, sandy, alluvial soils and is characterized by its ability to produce complex wines with well-defined fruit flavors, gentle acids and naturally balanced tannins. The Cabernet Sauvignon vines vary in age. They were most recently planted between the years 1996 to 2001 and are a combination of the 337 and See clones. Further north, our Ehlers Lane Vineyard consists of a stony, dry streambed and a knoll composed of thin gravelly soil over hard volcanic ash. Planted entirely to Cabernet Sauvignon these infertile soils produce low yields of grapes with concentrated flavors.

Wine Profile

Titus Andronicus is a generous, full-bodied Cabernet blend that over delivers ripe, red cherry and berry flavors and aromas. It is mouth-filling with heaps of dark fruit that is nicely balanced with well integrated barrel spice, subtle earth notes, chocolate, and supple tannins resulting in a beautifully complex red wine. It is too easy to finish of the bottle which has been crafted for you to enjoy now or over the next five years to seven years.

Technical Information

Vineyard Manager: Eric Titus
Winemaker: Phillip Titus
Appellation: Napa Valley
Blend: 78% Cabernet Sauvignon
9% Petite Verdot,
5% Cabernet Franc
4% Malbec
3% Merlot

Barrel Aging: 24 months in oak
20% French, 80% American
Bottled: April 2011
Cases Produced : 300
Alcohol: 15.5%
Total Acidity: .55 grams/100 ml
pH: 3.64
Release: October 2012

Harvest Date: Sept. 29th thru Oct 15th, 2009